THE GENESEE FARMER.

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THE FARMER.

SATURDAY, AUGUST 3, 1833.

SHOCKING WHEAT.

We observe a diversity of methods in shocking wheat. Some set up a dozen sheaves together without any cap; and this kind will answer in fair settled weather for a day or two. Another way is to set ten sheaves, leaning, in two rows, and then cap them with two other inverted sheaves well bound near the butts, and spreading out to cover those below. These shocks may resist a sudden shower of short continuance, but seldom stand out long in rainy weather without sustaining serious damage.

A third way is to set up six sheaves in a circular form, crowded and leaning well together; and then cover them with a seventh sheaf, to be well put on in the manner just recited. We have seen none that will resist a long rain so well as this kind of shock.

The objection is, that it requires a little more labor than the others; but in a climate so uncertain as ours in respect to rain, that objection cannot be worthy of much consideration. The man who can take in what he has, on the appearance and approach of a shower, may possibly get along without the trouble of making any shocks at all; but the proprietor of a large harvest, can very seldom hurry in what he has cut; and he will find the best way is to secure it in the best manner as he goes along, and let him, like the old Roman armies on a march, that entrenched their camps every evening, be always prepared against a *storm* in the night. The extra labor is but a low premium of insurance.

UTILITY OF DRAINS.

The utility and importance of Draining is particularly inculcated in the Reports of Select Farms, published in the Farmer's series of the Library of Useful Knowledge, as may be seen from the following extracts:

Kyle report.—"As a means of improvement, draining is the most important, most permanent, and that which ought to precede every other. The drainage hitherto accomplished here has been chiefly applied to carrying off water rising from the subsoil or springs."

Netherby report.—"The first operation in management has been, *in every case*, to ensure a complete under drainage, to relieve the lands from the springs by which they are surcharged, as well as attending closely to open draining."

In both the preceding cases, tiles are employed for draining.

Ross report.—"As draining was necessarily the *first operation*, a number of hands were employed," &c.

DIET OF AGRICULTURAL LABORERS IN SCOTLAND.

"On entering the habitation of the cotter, his fare is found to be very simple. In summer, oatmeal porridge with milk for breakfast, potatoes for dinner, and bread and milk, or something similar, for supper. In winter porridge, with perhaps a little bit of butter or some treacle, to breakfast; potatoes mashed, cut into slices, and done on the gridiron, and eaten with a very little fish, pork, or a bit of cheese to dinner, and gruel, with a few potatoes, or a bit of oaten or barley bread to supper. His abstinence is nearly complete from tea, coffee, sugar, candles, soap, ale, parliament whiskey, and every taxed commodity, except tobacco; and the nature of the climate has rendered it one of the necessaries of life."—*Library of Useful Knowledge, Farmer's Series, No. 18, p. 86.*

This description of the fare of Scotch farmers brings to mind a circumstance we witnessed some winters ago. We put up for the night at an inn, with a number of farmers on their way to market. The conversation turned upon farm products and farmer's fare. A Scotch farmer present generally capped the climax by relating something superior which distinguished his native country, and which no one present could venture to gainsay. At length a gentleman who had been a silent spectator, turning to the Scotchman, observed, that his description of Scotch living reminded him of an anecdote of a gentleman traveler, who fell in company with a lad on his sojourn in Scotland. The youth traveled along side his horse, and seemed desirous of being sociable. The gentleman shortened his pace, to gratify him. "My lad," said he, "what do you eat at breakfast?" "Braws." "What at dinner?" "Braws." "What for supper?" "Braws." "What! Braws three times a day?" "Why," interrogated the boy, eyeing the gentleman with surprise, "is there any thing else to eat besides braws?" As soon as the laugh which the anecdote had raised had subsided, the Scotchman, with an ingenuousness that did him credit, turned to the company and with great good nature, and assured them, that he had subsisted entirely upon braws for eighteen months, without tasting other food, and that during this time he enjoyed the best health. "And pray what is braws," inquired one of the company? "It is simply oat-meal and water," was the reply. The Scotchman is now a respectable and wealthy farmer residing in Montgomery. B.

THE AILANTUS.

We received a communication some weeks since from "B. S." alluding to an error which occurred in the notice of the *Ailantus glandulosa*, in this paper of June 22d, and which we intended to have published ere this, with the following note, which was prepared to accompany it; but the communication having been mislaid or lost, we give the note to correct the error:

NOTE.—We make no pretensions to the science of botany—the duties of a printing office seldom affording the leisure or the convenience requisite for its study. In our hurry in penning the article on the Ailantus, we were guilty of a two-fold blunder; first in denominating the flower monœcious, (in which the male and female organs are in distinct flowers, but on the same plant) instead of hermaphrodite; and, second, in referring to the *female* plant, there being no sexual distinction. The first arose from confounding the *order* (*monœcia*) with the 21st *class*; and the second, from an inconsiderate inference from the remark of Loudon, to whom we referred, that "in general the tree bears only male flowers, but in France it has produced both male and female flowers," &c. The Ailantus belongs to the class *Polygamia*, order *Monœcia*, which includes also the maple, acacia, &c. We are happy to be set right on this, as we shall be on every other occasion where we err, from inadvertence or want of correct knowledge. B.

SCOTCH FARMING.

The Outlay in Scotch Farming, or expense of improvement, may be judged of from the following, taken from the Farm Reports published by the Society for the diffusion of Useful Knowledge, and which is given as the actual expense incurred upon a farm in Rossshire.

"*Twenty-one acre Field.*

Blasting large stones,	£75	0	0
Trenching 6½ acres, at £12, 10 per acre	81	5	0
Lime, 3024 bushels (144 bu. p. acre) at 6½*d*	81	18	0
Drains,	3	0	0
Inclosing with stone dyke,	52	7	0
Average per acre, 13l. 19s. 6d.	£293	10	0

The labor in carting lime, fallowing, &c. would add 5*l.* per acre to the above expense. This was the most expensive improvement. The least expensive was 6l. 19s. 2d. per acre, without estimating team. The pound is $4,44. B.

OVERLOADED FRUIT TREES.

As the Curculio has now finished its labors, and the extent of its ravages, or the amount of its assistance, can be nearly determined,—we offer our advice. Where the trees continue to be too much loaded with fruit, a part should be thrown off; and without much loss of time, for the remnant will be larger and better, the sooner this work is accomplished.

We have seen people whose trees were in danger of breaking down, resort to the woods, and cut forks or crotches, carrying them home on their shoulders, or spoil good boards,—to be applied as *props*. Such proceedings are entirely wrong. No tree ought ever to be *propped* for such a purpose. It ought never to have more fruit than its branches can support without any assistance whatever. Even to the man who values the crop by *measure*, and not *quality*, the loss of throwing off one half or three quarters, will be trifling; so much greater will be the growth of the remainder; but to him who values fruit by its *flavor*, and "would prefer a peach to a pumpkin," this seeming loss is a real gain of great amount,—besides preserving his trees from ruin, and preparing them to bear a crop the ensuing year.

We consider this a subject of great importance to the fruit gardener; and one which has been too little understood, and too often neglected.

We restrain the free and spirited horse from wasting his strength, carefully avoiding to overload him; and the same rules and reasons apply to free bearing trees. Those sorts that bear *annually*, as *the large early bough*, always bear *moderately*.

Where the proprietor has only a tree or two, he may reserve the best grown fruit, and pluck off the more diminutive; but where he has many trees, it may be necessary to proceed more expeditiously—or perhaps more *roughly*. Some trees

may be relieved of their burden by *shaking*; and if a few heavy-laden twigs snap during the operation, he should not be discouraged. It is far better to lose a few than to lose the fruit of two seasons,—for such may be the consequence should this work be omitted,—it being comparatively worthless the present year through deficiency of *flavor*, and the next year through deficiency of *numbers*. By plucking in the direction however, the twigs may be saved; and where a handful can be taken hold of at once the business may be very expeditiously completed.

METHVEN STRAWBERRY.

The Methven Strawberry proves very different from the character given of it in the *Pom. Mag.* and thence adopted by Mr. Prince. It is certainly one of the best varieties for garden culture; of the largest size, long bearing, and of fine flavor. Although the variety is not named, I conjecture that the seven inch bearers which have this season been grown in Rochester and Brownville, were of the Methven variety. On the other hand, the Downton, which is highly commended in Great Britain as a great bearer, and producing fine fruit, is with us a very shy bearer, and the fruit is comparatively indifferent. Have we changed the names of these varieties, or is the difference owing to climate? B.

CHERRIES.

HOLMAN'S DUKE, AND THE KENTISH.

In common (I trust) with the readers of this paper, I feel indebted to Judge BUEL for his list of the *best* apples, pears and cherries; and more so for his manner of condensing so much valuable information. There are some particulars however, about which I would inquire.

From the high character of *Holman's Duke* cherry, I had intended to procure it, but I do not find the name on his list. Does it not belong to the *first* class? PRINCE says, "The branches are more spreading and loose than the May Duke, the fruit is *larger* and *of equally fine flavor*;" and LINDLEY says, "Flesh very melting, juicy and *of a most excellent flavor*." He adds: "The Holman's Duke is *a very distinct variety*, and cannot well be confounded with any other.—When the May Duke is fully ripe, the fruit of this is quite green, ripening at least a month later in all situations."

A few years ago, I procured from a nursery at Flushing, the Early May, and the Early Richmond, cherries. Both kinds are very accurately described in *Prince's Manual*. I apprehend that these ought not to have been placed as synonyms of the Kentish pie cherry, for I consider them *very distinct varieties*. This season the Early May was ripe on the 26th of that month. The Early Richmond is *later* and *larger*; not less than two or three weeks earlier than the common red or Kentish pie cherry.

The Early Richmond is not named in Lindley's Guide; and from a remark of his, it is probable that he never saw it. He says of the Kentish cherry "The stone is so strongly attached to the stalk, as to be withdrawn by it from the pulp with facility, leaving the fruit apparently whole: *a property I believe not possessed by any other cherry*." Yet the Early Richmond has this property in great perfection. W. R. PRINCE says of this cherry, "When fully ripe, if the fingers in plucking the fruit, press only upon the flesh, it will strip off, leaving the stone and peduncle attached to the tree."

It is doubtful if the Kentish cherry of LINDLEY, is identical with our common pie cherry. He says, "Stalk an inch and a half long, slender." Ours average about three quarters of an inch—the longest that I found, one inch. The stalk would hardly be called slender. In trying many of these cherries which were fully ripe, not one stone remained attached to the peduncle. D. T.

MANGOLD WURTZEL OR FIELD BEET.

The cultivation of this desirable vegetable has recently created a considerable degree of attention among the farmers in this section of the country, and it must be very satisfactory to those who are alive to improvement in the art of Agriculture, to learn, that the efforts of those who have made the experiment have been crowned with the most perfect success. On Saturday last, the 27th of July, I paid a visit to several farmers in *Wheatland* and *Caledonia*, where I had an opportunity of seeing the success and the extent to which this plant is cultivated. Mr. WHITING MERREY has entered into it very extensively; and although I have seen many hundred acres of this crop cultivated in England, I never saw a fairer prospect of a heavy crop than on the farm of Mr. Merrey. This gentleman has adopted the *drill* system,—manures well, and sows as soon as practicable, after having *ridged* over the manure. He steeped his seed for some time previous to sowing, and sowed in the first week in June, in a well comminuted soil of a light texture. I mention the *nature of the soil, and the time of sowing*, particularly, because I consider them as deserving particular attention in realizing a good crop of the *field beet*,—for on the same day I called on another gentleman in Wheatland, who is alive to every improvement in agriculture, and has done much in introducing this root among the farmers in Wheatland and Caledonia, but his crop was far inferior to Mr. Merrey's, and I attribute the defect to untimely sowing and a stiff soil. The least mite of information, on a subject likely to be of such ultimate importance to farmers, will, I consider, be deemed serviceable to the community, and I give the above, as the results of actual observation. Yours, very respectfully,

ALEXANDER GORDON.

Rochester Nursery, Main st., July 29, 1833.

THE QUINCE.

MESSRS. L. TUCKER & Co.—Having seen several communications in the Farmer on the method of treating *Quince trees*, I am induced to make public the little experience I have had on the subject. One writer (C.) is opposed to the use of manure,—and Mr. Hodge is in favor of it. Some years since, some quince trees were set in my fruit-garden, which grew to a considerable size, and were quite thrifty, but did not bear, although well manured with litter from the barn-yard. Several experiments were tried, but no fruit appeared, until once, when taking the *brine* from some meat barrels, it was turned upon the ground near the trees; and the next year they produced an abundant crop. The same method has been pursued ever since, (7 or 8 years,) with equal and uniform success. As on asparagus, enough may be used to keep down the weeds; but the brine should not be put against the body of the tree, but a little distance from it, say from one to three feet according to the size of the tree. M——.

East Bloomfield, July 22, 1833.

RICE SNOW BALLS.

Again we present our readers with an extract by the same hand from Dr. *Kitchener*, with the remark that this dish is very wholesome and very palatable,—the acid of the apples relieving that insipidity which attends some other preparations of Rice.

"Wash and pick half a pound of rice very clean, put it on in a sauce-pan with plenty of water; when it boils let it boil ten minutes, drain it on a sieve till it is quite dry, and then pare six apples, weighing two ounces and a half each. Divide the Rice into six parcels, in separate cloths—put one apple in each—tie it loose, and boil it one hour—serve it with sugar and butter, or wine sauce."

THE FARMER'S REGISTER.

A new agricultural periodical, with this title, has been commenced at Richmond, Va., by Thomas W. White, edited by *Edmund Ruffin*, Esq., two Nos. of which have been received at this office. It is to be issued monthly, in an octavo form, and each number to comprise sixty-four close printed pages on long primer, at $5 per annum. It promises to become a useful auxiliary in diffusing useful information, and in awakening a spirit for rural improvement.

BOTANY.

Dr. MORGAN of the Gaines Academy, in a communication in the Orleans Republican of last week, reminds the Botanists of this region that most of our "interesting indigenous plants are now in flower, and that new beauties are unfolding themselves every day." The Doctor says:

Almost every person may acquire a knowledge of Botany, and especially that of their own neighborhood, by attending to the following directions:

1. Provide yourself with any quantity of old newspapers, or paper of like quality; and let them be thoroughly dry.

2. Procure two inch boards, of the size of half a sheet of the paper used, and a weight of about twenty pounds; a stone will answer the purpose.

3. Gather the plant when in full flower. If it be large, take such part as will display the characteristics of the flower and stem, with the leaves. If small, then the whole plant, with the root. Take two or three specimens of a sort. Place them in the leaves of these papers in such manner as will present their forms in the field; that is, if the plant curved, then lay them in curving; if the flower drooped, lay it in drooping. Lay the papers between the boards, and the weight upon them. There may be 20 or 30 papers filled if necessary, and laid in at the same time.

4. Once or twice a week take out your papers and place them in the sun, when the moisture they have imbibed from the plants may evaporate; or, what will answer as well, change the plants into dry papers, and press them as before. The object of drying plants in this manner, is to prevent them from being so brittle and crisping as they otherwise would if dried in the air.

5. When your plants have become dry, remove them into books made of the same kind of paper, of 10 or 12 sheets each.

You may then, as opportunity presents, call upon some Botanist, who will label the plants for you; give you their generic names, &c.; and such other directions as you may wish. I shall myself be happy at all times to attend to such calls, and assist in classifying, labelling and arranging your Herbarium.

SUMMER FLOWERS.

In a letter of the 15th ult. to the Editors.

The following plants are some of those that decorate the garden in the early part of this month :—

Lilium chalcedonicum is a fine specimen of the Turk's-cap lilies, or those with reflexed petals. I have not had more than two flowers on a stalk, but these are a fine scarlet, and the plant is well suited with our climate.

All the herbaceous species of *Spiræa* have pinnate or decompound leaves, but are very distinct. The double variety of *S. ulmaria* is most cultivated. The flowers are white.

Yucca is a magnificent genus, remarkable for the unvarying color of the flowers of all the species, which are greenish white. We have three kinds that withstand our winters, except that *Y. filamentosa* was damaged in the severe weather of 1831-2. In the preceding summer the stalk was more than six feet high with one hundred and sixty blossoms. *Y. flaccida* appears to be rather hardier; not so tall, but flowering with more certainty. From one root, we have four stalks with nearly three hundred and fifty flowers now in their glory, each about three inches in diameter. *Y. angustifolia* is from Missouri.

The dwarf horse chestnut (*Æsculus macrostachya*) is a native of Carolina, but hardy. It is the only species that I have seen, that will flower within a moderate term of years after transplanting from the nursery. It inclines to form a flat top at the hight of four or five feet, and its long spikes are produced in abundance. The blossoms are white like the stamens which are very long, and embellished by red anthers. It is very ornamental.

Catalpa cordifolia is a magnificent flower tree. It blossoms freely and beautifully, but rarely, if ever with us, perfects its seed. We must therefore be near its northern limits; and indeed I have known young trees to be killed to the ground in this district. Its timber is considered one of the most durable kinds in the United States.

Calopogon pulchellus is indigenous to our swamps; yet in a shaded border and proper soil, it blossoms in great beauty. The color varies in different plants from a pale, to a deep, red.

Scabiosa caucasica has flowers of a pale blue and nearly two inches in diameter. It is the finest species that I have seen.

Chelone barbata is from Mexico, but agrees with our climate. It is a favorite. The stalks are slender, five feet high, with a profusion of striped tubular flowers of a light red which has been denominated "scarlet." It continues long in bloom.

Phlox paniculata runs into many varieties which may puzzle young botanists. The most common color of the blossoms is a pale red (or purple,) but a deeper red, and even white may be found. The varieties also differ greatly in the time of flowering, and in their hight.

Campanula Trachelium with blue flowers, and *C. trachelifolia* with white flowers have each produced double varieties; and the latter has been sold for double *C. persicifolia*. It must be hard to make such *mistakes*.

Campanula latifolia sometimes attains a hight of five feet, and with its crowded flowers of light purple adds variety to the border.

Campanula carpatica with large blue flowers, is very fine.

Rosa rubifolia from the Western States is a climber, and probably might be made to over-top any of our farm-houses, being perfectly hardy in this climate. It is neither double nor fragrant, but it presents in its clusters such a variety of colors, according to the state of the flowers, each growing larger and paler with age, that it is much admired. Climbing roses, hardy enough to bear our severe winters, are much wanted. The single white *Scotch rose* (Ayrshire creeper) is one of this class; but the *Champney*, the *multiflora*, and the *Greville*, are sure to perish without ample protection; and this circumstance is a strong inducement to shorten their stems and destroy their magnificence.

Of climbing honeysuckles I have hitherto said nothing. The *yellow trumpet* forms a fine contrast with the *scarlet trumpet*, but neither is fragrant. I love the *old monthly* which is so combined with early recollections, and which continues so long in flower.

I will close this letter with a hint to young florists. All climbing shrubs ought to grow separate, and each have a support of its own: without this precaution, the weaker is invariably despoiled of its beauty, if not of its life.

HIGHWAYS—No. VIII.

Although I dislike *turnpiking*, there is one abuse committed by overseers of highways, not necessarily connected with the system; and which deserves reprehension. I allude to the practice of converting the road into a summer fallow. Into how many districts may we go now at midsummer, and observe parts of the road ploughed up as preparatory to turnpiking, sometimes with barely room enough left on the beaten track for a single wagon to pass along! This has been so for nearly two months; and there is no prospect of an improvement for two months to come. It not unfrequently happens that the overseer lays out more work than he can finish with the taxes assessed, and then the business lies over till he goes out of office.

If it should prove however, that he has labor enough assessed to finish his undertaking, does he perform the part of a good citizen to treat the public in this manner? and to postpone the work till late in the fall? He should have left the road in as good a condition as he found it. Instead of this the wagoner must get along as he can through the summer; and when that is ended, should his business lead him through the district, he may work his way in wet weather through beds of mellow earth, recently piled up, and which have no chance to become hard and firm before the commencement of winter. Such path-masters ought to be sent to other business.

Another abuse of public trust may be frequently observed. The earth is thrown into heaps by the scraper, and no proper pains taken to level the surface, the wagon rolling from hillock to hillock till the tops of them become gradually battered down by the teams that pass over.

I am not so much opposed to *turnpiking* however, as not to perceive with pleasure, and to give due credit to such overseers as do their business in a workmanlike manner. Occasionally we may pass through a district where care is taken in the first instance to scrape the earth *evenly* into a ridge, and where afterwards the harrow is brought to operate lengthwise,—reducing the inequalities, and working up the loose stones to the surface. Even here we may trace consistency of character. This overseer will remove those loose stones from the beaten track; and carrying the same principle of neatness home with him, his farm will be well fenced, and his corn will be well cultivated.

VIATOR.

FLORICULTURE.

It is with peculiar pleasure that we present to our readers, this week, another of the highly interesting and instructive Lectures, delivered before the Buffalo Lyceum, by our friend and correspondent ULMUS. We much regret that this Lecture closes the series. He will please accept our grateful acknowledgment of his kindness in furnishing these Lectures for publication.

ANOTHER LARGE STRAWBERRY.

The following certificate, which has already appeared in the papers of this village, was furnished us at the time of its date, but has been inadvertently omitted:

We certify that we have this day seen the measurement of a strawberry grown in the garden of Charles M. Lee, Esq. of Rochester, which measured *eight inches* in circumference.

EBENEZER WATTS,
ERASTUS COOK,
July 11, 1833. JAMES HOUGHTON.

METEOROLOGICAL TABLE.

KEPT AT ROCHESTER, FOR JULY, 1833.

Days.	10 A. M. therm.	10 A. M. barometer.	10 A. M. winds.	10 A. M. sky	10 P. M. therm.	10 P. M. barometer.	10 P. M. winds	10 P. M. sky
1	82	29,45	w	fair	80	29,45	w	fair
2	66	29,35	w	cloudy	66	29,40	w	do
3	68	29 40	w	fair	60	29,45	N W	cloudy
4	65	29,55	w	do	60	29,60	w	fair
5	74	29,70	w	do	62	29,70	w	do
6	80	29,65	S W	do	68	29,50	S W	cloudy
7	80	29,45	w	do	76	29,40	w	fair
8	80	29,35	S W	do	60	29,30	w	cloudy
9	66	29,45	N W	do	62	29,50	w	fair
10	74	29,50	S W	do	70	29,40	S W	do
11	80	29,30	N W	do	66	29,25	w	cloudy
12	7	29,35	w	do	72	29,45	S W	fair
13	82	29,50	S W	do	82	29,40	S W	do
14	80	29,35	w	cloudy	68	29,30	w	do
15	68	29,35	w	fair*	60	29,45	w	do
16	70	29,40	w	cloudy	60	29,35	w	cloudy
17	66	29,45	w	fair	62	29,55	w	fair
18	68	29,70	w	do	64	29,70	w	do
19	68	29,75	w	do	66	29,55	S	cloudy
20	72	29,65	w	cloudy	67	29,75	w	fair
21	83	29,65	w	fair	83	29,75	w	do†
22	82	29,70	N W	do	80	29,70	N E	do
23	80	29,70	w	do	80	29,55	N E	do
24	84	29,50	w	do	76	29,60	w	do
25	72	29,75	N E	rn 1 2-10	70	29,65	N E	do
26	74	29,65	S E	fair	72	29,60	N E	do
27	84	29,50	w	do	76	29,40	w	do
28	70	29,65	N E	do	63	29,70	w	do
29	65	29,65	S W	cloudy	65	29,25	N E	cloudy
30	62	29,30	N W	do	58	29,45	w	fair
31	64	29,55	w	do	60	29,50	w	do

Means, therm. 70.9—bar. 29.51—rain 3 8-10 in.

* Spring water 54°. † Ther. 91° at 2 P. M.

Mean temp. of July, 1831, was 71°, depth rain 5 4-10 in.
" " " 1832, " 74°, " " 4 inches.
" " " 1833, " 70°9' " " 3 8-10 in.
Highest temp. of July, 1831, was 30th, 88°, sp. wa. 58°.
" " " 1832, " 1st, 94°, " 54°.
" " " 1833, " 21st, 91°, " 54°.

Snuff-taking in a woman is abominable, unless she be very aged—say eighty, or upwards—when it is rather becoming than otherwise.

LECTURE ON FLORICULTURE.

Delivered before the Buffalo Lyceum, in April, 1830.

BY LEWIS F. ALLEN, ESQ.

Our attention will be now invited to that branch of Vegetable Physiology denominated Floriculture, or the cultivation of Flowers. These are important appendages in developing the progress of the plant, and are, in most instances, indispensable in perpetuating their existence, as the introductory formation, from which is produced the fruit and seed. In many plants, flowers appear to serve no other purpose than barely as links to perpetuate their existence, while in others they form the most useful part of the vegetable; and in frequent instances they shine forth long and often, as specimens of beauty, fragrance and splendor, unequaled by the most brilliant production of fancy or of art. Their natural purposes have been already noticed, and we now propose only to treat of them as elegant subjects of cultivation, and as ornaments, alike to the garden, or the court yard—the palace, or the cottage.

We all know what flowers are. We have long intimately and affectionately known them. They are accompanied with the earliest recollections of our days. They first caught our childish fancy; and even in infancy, while

"Pleased with a rattle, tickled with a straw,"

the sight of a flower has instantly arrested our idle attention; and until, palled with possession, we left it for some gayer bauble, it charmed beyond all other things. While growing up in youthful activity, as if emblematical of that bright and dreamy season of life, flowers have been sought, and cultivated, and admired by us all; and in maturer life we still love to look upon their beauty, and delight in their fragrance.

They may indeed be called the poetry of vegetable life. They throw an inexpressible charm over the green face of nature; and often, "while winter lingers in the lap of spring," do these lovely harbingers of the sunny year venture out from their leafy coverts, to welcome in the coming season of gladness. From the earliest spring to the latest autumn do they throw out their balmy sweetness to the grateful passenger, and invite his luxurious gaze on their silent beauty. And while gazing on their matchless splendor, even the stoic might become an enthusiast, and the philosopher a child! They have always, among all people, attracted their kindest attention. From the remotest barren moors of the frigid, to the burning sands of the torrid zones, where they are found, "like angels' visits, few and far between," they are looked upon and nourished with exceeding care. Even in savage life, they are illustrative of the most touching emotions, and happy thoughts. As the warrior lover, armed with his shield and spear, or bow and quiver, bids adieu to his sheltered home and goes abroad to battle, he presents his affianced one with some favorite flower as a keepsake in his absence; and in his wild song in admiration of her beauty, the sweetest flower of the plain is called forth as an emblem of her constancy. The more refined ancients of Greece and Rome, and those too of later time, wore chaplets of flowers, and bound them upon the brows of those females who engaged in rural sports and exercises; and a floral favor was given and received in token of kindness and esteem. In times of grief, too, they were symbols of deep affliction. The tansy, the wormwood, the rosemary, together with wreaths of flowers, were hung over the palls of the dead. They were strewed by their mourning friends witht he earth that covered the remains of innocence and youth; and appropriate perennial flowers were often afterwards cultivated to perpetuate the memory of those they loved; a touching and delicate memento of fond remembrance.

And yet in happier times, when the young bride was led forth by her joyous friends to the connubial altar, a wreath of flowers, bound lightly in her hair, gave rich assurance of the spring and buoyancy of her cherished hopes. In rural life they now constitute a prominent ornament of female dress; and those in cities and towns acknowledge their value, by wearing ingenious imitations of their beauty. They have received the unbounded devotion of poets in all nations. In the early Arabic and Greek poems, flowers are often named; and many charming allusions in the sacred Scriptures are made to the flowers of the Holy Land. How often too have the most refined and gifted writers of later date described their splendor and their fragrance! What a hallowed charm has Walter Scott thrown around the rude scenery of the Scottish Highlands, by his witching descriptions of their mountain flowers! How lightly he plucks the "modest violet" from the moor, or scatters the "azure hare-bells" among the mountain heather! The genius of Burns bent in feeling admiration over a "Mountain Daisy," and one of his fugitive fragments is so refinely delicate in allusion to a flower, that I may be excused for quoting it:

"O were my love yon Lilac fair,
Wi' purple blossoms to the spring;
And I a bird to shelter there,
When wearied on my little wing;

How I wad mourn, when it was torn
By autumn wild and winter rude!
But I wad sing on wanton wing,
When youthfu' May its bloom renew'd."

In England, how many green spots have become immortal in their bright poetic dress of floral beauty, and balmy fragrance! And how like a perpetual spring, clothed in living odors, have illustrious poets of other countries decked out their native lands! The gifted scholars of America too, are fast becoming familiar with her floral treasures; and but little time will elapse ere her numberless blossoms will leave their native wilds, and bloom in the broad sunshine of cultivation. Even now, many flowery spots have become dear to recollection by the waking genius of our poets.

It may indeed be considered as one eminent proof of the refinement of the present age, that their cultivation has received so large a share of attention from those "who sit in high places," and whose severe and important duties of life would seem to shut out from their observation such transient splendors of natural life. Yet even these do love at times to unbind their thoughts, and walk among the flowers, and study out their history. They are most appropriate objects of care and attention to the female mind, and should always be cultivated, wherever practicable, by female hands. Eminent ladies, equally celebrated for their private worth, high talents, and philanthropic virtues, have loved to cherish these gems of vegetable life, and luxuriate among their pleasant odors. The mother of Washington spent much of her leisure time in the garden. Mrs. Hannah More, a writer of distinguished ability on many important subjects, has long cultivated a charming garden at her rural residence of Barley Wood. And many other distinguished females have been known for their passionate attachment to their gardens and flowers. Even among our own acquaintances, the choicest specimens of cultivation are those which flourish under female care, for whose constant and watchful attention they seem peculiarly fitted. Their nurture is so quiet, so domestic and tranquil, and can employ so many otherwise heavy hours when the mind needs relief from its domestic cares, and which otherwise would seek amusement of far less pleasant and useful tendency, that it may well be deemed a virtue among men to indulge, and invite a taste for their cultivation. To all mankind, their contemplation opens a rich mine of thought and instruction, that improves and refines, if it does not satisfy, the mind. Throw them as you will over the broad face of creation; let them cover in one wide-spread, universal tuft, the whole forest; or clothe the far extended plain in one rich bank of perfume, and the sense is not palled, nor the eye wearied. Their immense variety, and their balmy odors, are ever new and ever welcome. And receiving as they do the acknowledged homage of the world as the richest ornament of vegetable life, it will now be our duty to inquire into some of their varieties, formations and habits.

Although botanists, for the proper enumeration of the immense variety of plants, have classed every known vegetable with strict scientific arrangement, it is not absolutely necessary, in taking a popular view of this subject, to refer to their particular labors, being more a matter of abstract science than of necessary use to the ordinary florist. To promote a taste for flowers and their culture, the subject should be made simple and easy. We need, therefore, only discuss the common orders of ornamental plants, and some of their numerous varieties, and point out the easiest way to avail ourselves of their possession, and to perpetuate their existence. A partial acquaintance with botany, however, is often of eminent service to the cultivator; and if possible, a popular manual on the subject should be the companion of every florist.

The flowers usually cultivated for ornament are of many classes, and may generally be divided into the following, viz:

The hardy perennial tree, or shrub—which blooms annually from the mature and open wood of the plant:

The Bulb—which is buried in the soil: perennial; and annually throws out a fresh growth of leaves and flowers. Of these there are many kinds, differing widely in appearance and cultivation, but governed by the same living principle:

The Fibrous, perennial rooted—whose seat of life, like the bulb, remains in the earth through the winter, yet in the spring shoots up a rapid head, and flowers during the season:

The Biennial—which springs from the soil and matures its growth the first year, and in the second produces its flowers, ripens its seed, and dies:

The Annual—that germinates, grows, blooms and decays, in a single summer:

And lastly, the Exotic—which is a native of warmer climes, and can only be matured and developed by the aid of artificial heat, and protection from the cold of our winters. These exotics may be of the various kinds first mentioned, but originating in other climates, require different treatment from the hardy plants of our own soil. Some indeed may, by a long and ingenious course of cultivation, become acclimated, but the greater portion tenaciously adhere to their primitive habits. They may be classed solely as luxuries, and therefore cannot conveniently become the companion of every family, an objection not obnoxious to many of the other varieties.

Flowering plants, in almost all instances, admit of easy cultivation. Many will grow from the slip and layer. Others multiply rapidly from ground shoots or suckers, and the remainder germinate from the planted seed. It is hardly necessary for our present purpose to go into the various process of cultivation practiced by the florists in their propagation. The general rules applied to ordinary vegetable gardening are familiar to us all, and are equally applicable in the cultivation of flowers and exotics. The earth should in all cases be made fine, rich and light, for the reception of either slips, plants, roots or seeds. Sufficient heat and moisture should, if possible, be bestowed. In our own climate especially, should all flowering plants be set shallow, rather to invite than to avoid the influence of the sun. In point of soil, light sandy, or gravely loams, are always to be preferred, with a due proportion of decayed vegetable mixture in its composition. Partially decomposed manures, of whatever kind, are to be preferred as stimulants, and may be added to the soil in greater or less quantities, as the case may require. In fine, any soil friendly to the full production of ordinary vegetables, is equally so for the growth of flowers.

A word may be added for the instruction of those who propagate exotics, or green house plants. They should, during the winter months, be kept at as low a temperature as will promote a regular, yet moderate growth. They are in consequence hardier, and less exposed to suffer from those almost unavoidable accidents from cold or frost, which sometimes arise by the neglect or inadvertence of those attending them. When propagated from slips, as is often the case with roses and geraniums, great heat and moisture is required, together with a rich lively soil. A warm sun,

with plenty of water, soon aids the young shoot to supply itself with roots, and a strong, rapidly growing plant is readily produced. As the season advances, the supply of heat should be graduated; and during the winter, none more than actual necessity requires should be admitted.

All the original flowers of the earth are single. It may well be doubted whether a *double wild flower*, spontaneously produced from its primitive stem, can be found. And we have no reason to believe that a single new *species* of vegetable has been created since the earth was inhabited. Yet new discoveries of many species of plants have continually been made for thousands of years. The whole flora of Homer did not exceed thirty varieties. In all the Scriptures but about seventy plants are noticed by name. Yet so rapid has inquiry since been upon the subject, that, although Pliny in the first Christian century could only enumerate, among all the writers extant, about one thousand varieties, being the discoveries of forty centuries; and for one thousand four hundred years afterwards, only five hundred new species were added to the catalogue; it is now estimated that not less than one hundred thousand distinct species of plants are known. Nor is it to be presumed that all the vegetable treasures of this habitable world have yet been discovered. Numerous brilliant and fragrant flowering plants may still wait the eye of human inspection, that have only breathed their odors to the passing gale, or spread their bright colors to their native sun! The piercing ken of the human mind may yet seek out from the boundless stores of vegetable life subjects new and striking, and far exceeding in appearance and variety any that are yet discovered.

Flowers, in their primitive growth, being single, like the Daisy, the Sweetbrier, the Violet, the Cowslip and Lily, are in such form only classed and known by botanists. If a botanist be shown a double, or cultivated flower of any description, it is not recognised other than a spurious production, or variety of its primitive parent. These varieties, produced as they have been in numberless beautiful gradations by accident and human ingenuity, aided by change of climate, different mixtures and combinations of the soil, and the contact of the pollen of one with the farina of another, now form a galaxy of bloom and of odor—of light and of shade, worthy of the most devoted and enthusiastic admiration. Our choicest flowers have originally been gathered wild in the fields, and by a long course of cultivation have thus changed their character and habits, and often their whole appearance, while others remain scarcely altered from their native growth in the forest or on the plain. To the hand of cultivation, however, are we indebted for the finest specimens of the floral world. Since mankind have become more enlightened, and scientific pursuits have engaged the attention of modern governments, political and national enterprises have greatly contributed to the catalogue of useful and ornamental plants. Botanists have in most cases been despatched in ships of discovery, to gather the floral and vegetable treasures of the newly discovered land. These have been carefully collected and transplanted into new and genial soils, which in time have yielded a rich addition to the prolific family of plants.

Perhaps no country is richer in her natural Flora than North America, and the Mississippi valley is its most prolific region. In the earliest spring, while we are yet locked in the ice of winter, her fields and woods are redolent of floral life. During the months of April, May and June, her broad oak openings are a flowery carpet; and in the latter summer and autumn, her vast prairies are covered with flowers. To those unacquainted with the deep fertility of the soil, a description of her floral opulence would appear absolute fable. But myself have seen, at the first budding of the trees, the surface of the woodlands spangled with white, blue and purple blossoms. Later still, the openings are covered with a brilliant display of violet, pink and yellow; and yet again in autumn, when the tall rank grass of the prairie is waving high and luxuriant in its summer growth, the whole extended surface, intermixed with the grass, as far as the eye can reach, is one vast field of gold and saffron colored flowers. There appears in that wide region a settled rule of nature, to throw out, in each successive season, flowers of different color than the last, but all equally bright and beautiful in their appropriate time. Many of the finest flowers of our gardens are there to be found in primitive simplicity, far excelling the cultivated plants which have been produced by cultivation from the same original stock. In such a mild climate and luxuriant soil, they flourish in surpassing splendor. And it is from such rich mines of vegetable treasure that our finest flowers are produced.

To trace the origin of many of our most celebrated flowering plants, would be a work of great labor. Yet they have all been, and are now, the production of wild and fertile soils, but molded into their present perfection by the ingenuity of cultivation. A brief notice of a few prominent and favorite varieties may be instructive.

Of the bulbous roots, which so deservedly hold a high rank in the estimation of all lovers of fine flowers, may be named the Lily, the Tulip, the Crown Imperial, and Hyacinth. Of another kind are the different varieties of Pæony, the Dahlia, and others of equal richness and splendor. The Lily may fairly claim to be first in rank among them all. Its fresh succulent leaves, its clean and arrowy stem, with its beautiful umbellated crown of flowers, bending in luxuriant opulence from the glare of day, may well challenge the admiration of the world. From the creation, it has bloomed in all climes, through all its rich varieties, and received the unbounded homage of man. "I am the rose of Sharon, and the lily of the valleys. As the lily among thorns, so is my love among the daughters!" sung the wise king of Judah in one of his most splendid metaphors. And well might the rose and the lily be quoted as types of elegance and beauty. In the picturesque country of Judea, they flourished in all their rich variety, and furnished a favorite object of allusion. While delivering his incomparable sermon on the mount, the Savior of men thus speaks: "Consider the lilies of the field, how they grow; they toil not, neither do they spin, yet Solomon in all his glory was not arrayed like one of these." The Lily is the national emblem of France, and dear to the hearts of millions, who cherish it as the symbol of their home and their friends. They exist in our own land in great variety, from the gorgeous pond-lily of our rivers, and the burnished one of the fields, to the most delicate production of the green-house and garden. They are easy of culture, and prolific in offspring, and therefore should be extensively cultivated. The other enumerated bulbs are of great variety—rich in color and fragrance—easy of propagation—hardy to our soil and climate, and merit universal attention. The varieties of the Pæony and the Dahlia are eminently entitled to our notice. They have been thus perfected by a long course of cultivation, and are splendid specimens of floral production.

Of the hardy flowering shrubs which claim our especial care, first stands the Rose. It has appropriately been called the queen of flowers. On a stem jagged and thorny, a clean, graceful and shining foliage issues in profusion; and from their young shoots bloom, either singly or in clusters, these most fragrant and beautiful flowers. By the ingenuity of cultivation, it has spread into near a thousand varieties, all grateful to the scent and charming to the eye. It assumes all colors, from the purest white to the deepest purple, and has rivaled the gold and azure in its tints. But among them all may stand conspicuous the large White, and the Damask Provence. These are its most showy and splendid flowers. The Moss is the most beautiful in its half opened and incomparable bud, while very many rich, and soft, and brilliant, of every form and every hue, fill up the most finished, and gorgeous, and fragrant display to be found in the whole family of plants. The two belligerent parties, which for a long course of years convulsed England in civil wars, assumed each a rose as its emblem. The White bloomed in the house of York, while the Red waved in that of Lancaster. The following touching lines were presented with a white rose, by a nobleman of the house of York, to a lady warmly attached to that of Lancaster:

If this fair rose offend thy sight,
  Placed in thy bosom bare,
'Twill blush to find itself less white,
  And turn Lancastrian there.

But if thy ruby lips it spy,
  As kiss it thou mayst deign,
With envy pale 'twill lose its dye,
  And Yorkshire turn again!

It has, more than any other flower, been the theme of the poet, and commanded universal admiration. It blooms alike in the garden of the palace and the cottage—with the prince and the peasant; it braves the winter blast, and luxuriates in the summer sun; and should remain and be cultivated, most emphatically, as the "Queen of flowers."

The Flowering Almond is a handsome shrub, with rich spikes of flowers. It should have a place in every garden. The Althea, the Globe-flower, the Prim, the Syringa, the Privet, and Mezereon, with many other kinds equally hardy and vigorous, are worthy of extensive propagation, and add variety and beauty to the garden.

The different varieties of Honeysuckle, with their clean, winding stems, beautiful flowers, and shining red berries, are the finest climbing plants to decorate the arbor, the trellis, or the portico; while the Trumpet Creeper, the Climbing Rose, the Clematis and Ivy, form an appropriate and luxuriant appendage to the dwelling.

To dwell longer on the different variety of flowering plants is not within our present limits. Innumerable different ones might be named, each forming a rich and tasteful ornament to the court yard, green-house or garden, but the cultivator can never be at a loss in selection, nor want fit subjects for his labors, while the American flora is open for his selection. Yet to succeed thoroughly in their propagation, the natural disposition, capacity and soil of the plant, must be thoroughly understood. For their perfect development different soils are required; and although those of a loamy character are to be preferred for the most general purposes, yet many rare and brilliant flowers refuse to throw out all their beauty and odor, unless in their own native and peculiar soil. Flowers, like other plants, absorb more or less of the elements, as they are differently constituted. Some absorb more water than others; some more carbon; and others again more oxygen. Their colors are a profound secret, and the cause of them unfathomable to human ken. Surpassing in their brilliance, their light and their shadow, their luxuriance and delicacy,—any conception of art, they stand an opulent symbol of the glory of their Creator.

The odor of flowers, like that of all other plants, is emitted from the escape or evaporation of their volatile oils, caused by the heat of the sun, or the high temperature of the green-house. Hence the most powerful fragrance of flowers is produced during the warm summer months. Those which bloom in the early spring, or latter autumn, have little of odor, and in many instances it is scarcely perceptible.

To more conveniently enjoy the sight of flowers, they are often plucked and placed in jars of water in the dwelling. By changing the water, or adding alkalies every day, they may be perpetuated without fading for many days, even to to the period of falling from the parent stem. Lime, magnesia, or soda, may be used in moderate quantities, such as to give natural sustenance to the detached shoots in preservation. They may be made a luxuriant and appropriate ornament to the drawing-room or parlor; and in the more humble dwelling of the laborer, how cheerful appears the white-washed room and broad fireplace,

"Whose hearth, except when winter chills the day,
  With aspen boughs, and flowers, and fennel gay,"

throws out its soft perfume to the air!

Children should be early taught to cultivate plants. It leads their minds to think and investigate. It draws their affections to the pleasures of home, and to seek employment in rational amuse-

ment. Fathers should teach their sons the healthy and noble science of cultivation, and mothers should instruct their daughters how to train up, in all their fragile sweetness, these choice gifts of heaven, not unaptly oftentimes a symbol of their own affecting history.

In fine, all persons who can should cultivate flowers. The dweller in the country should train them for their fragrance, their beauty, and his own good pleasure. The citizen should keep them to amuse his idle hours, to enjoy their beauty, to instruct and amuse his family, and to promote their cultivation in his example to others. During summer, in the court-yard or garden they purify the atmosphere by absorbing those noxious vapors which continually arise from the heated and impure substances with which the earth is often encumbered, promoting thereby their own rapid growth and exceeding beauty, and yielding health to their cultivators. Thus, by a beautiful and silent chimical process, absorbing that which is offensive to the sense, and throwing out to our enjoyment the most exquisite colors and delicious odors. In the winter they cheer the gloom of the season, and remind us of vernal suns and cloudless days. To the reader they are a source of pleasant recollections. How many tales of love and of wonder—of joy and of sorrow, are associated with some favored flower!

Were I to draw a picture, where the mind in pursuit of domestic happiness might seek its own pure enjoyment, uninfluenced by the pageants of a heartless world, I would show you a pretty, snug house, with its neat parlor looking out in summer on an enclosure of tastefully cultivated flowers, and a plantation of cool shadowy trees around it. And when the frosts of winter had shut up the earth and chilled their pleasant fragrance; the bright fire within, and the charming display of roses, geraniums, aud rich exotics around the room and in the windows, should impress the mind most feelingly and emphatically, that there was its home, and the only permanent place of its enjoyment.

In conclusion, permit me to exhort those who have hitherto neglected this important subject, to forthwith commence the cultivation of their grounds and gardens. Let not sloth or indifference cause you to put it off till a more convenient season, but ere the summer opens upon us with its bright array of bursting treasures, let the work have been begun; and in a little time you may sit beneath the rich clusters of your own vines, and inhale with increasing relish the delicious odors of your charming flowers!

METHOD OF OBTAINING CREAM FROM MILK.

A process of divesting the milk of its component portion of cream, to an extent hitherto unattainable, has been effected by Mr. George Carter, of Nottingham Lodge, and is thus detailed by that gentleman, in a paper presented to the society of Arts:—A peculiar process of extracting cream, has long been known and practiced in Devonshire; this produce of the dairies of that county being well known to every one by the name of "clotted," or "clouted cream." As there is no peculiarity in the milk from which this fluid is extracted, it has been frequently a matter of surprise, that the process has not been adopted in other parts of the kingdom. A four sided vessel is formed of zinc plates, twelve inches long, eight inches wide, and six inches deep, with a false bottom, at one half the depth. The only communication with the lower compartment is by the lip, through which it may be filled or emptied. Having first placed at the bottom of the upper compartment, a plate of perforated zinc, the area of which is equal to that of the false bottom, a gallon (or any given quantity) of milk is poured (immediately when drawn from the cow) into it, and must remain there at rest for twelve hours; an equal quantiy of boiling water must then be poured into the lower compartment, through the lip; it is then permitted to stand twelve hours more, (*i. e.* twenty-four hours altogether,) when the cream will be found perfect, and of such consistence, that the whole may be lifted off by the finger and thumb. It is, however, more effectually removed by gently raising the plate of perforated zinc from the bottom, by the ringed handles, by which means, the whole of the cream is lifted off in a sheet, without re-mixing any of it with the milk below. With this apparatus, I have instituted a series of experiments; and as a mean of twelve successive ones, I obtained the following results: four gallons of milk treated as above, produced in twenty-four hours, four and a half pints of clotted cream, which after churning only fifteen minutes, gave forty ounces of butter; four gallons of milk treated in the common mode, in earthern ware pans, and standing forty-eight hours, produced four pints of cream, which after churning ninety minutes, gave thirty-six ounces of butter. The increase in the quantity of cream, therefore, is twelve and a half per cent., and of the butter upwards of eleven per cent. The experimental farmer will instantly perceive the advantages accruing from its adoption, and probably his attention to the subject may produce greater results. I shall feel richly rewarded, if by exciting an interest on the subject, I can produce any, the slightest improvement in the quality or mode of producing an article, which may properly be deemed one of the necessaries of life.—*Repertory of Patent Inventions.*

MILCH COWS.

We are frequently asked what breed of cattle we think best for the dairy, and as we have taken no inconsiderable pains to inform ourselves on this subject, both by actual observation and obtaining the opinions of a great number of practical men, we think proper to answer the question in this way. Were we about commencing a dairy, our choice would be, without hesitation, half blood Durham Shorthorns. We should be particular in selecting those by a first rate Durham Shorthorn bull, out of some of our best common cows, and if we could procure them from the hornless or buffalo breed, so much the better. Half blood Shorthorns are almost always good milkers, and first rate butter makers, averaging, in good pastures, eight to ten pounds of butter per week. We have to support us in this opinion, the testimony of several practical and intelligent persons, who have had both full blood and half blood cows; and among these persons is a lady in Pennsylvania, whose husband owns some of the finest Durham Shorthorn stock in America. This lady superintends her dairy herself, and has witnessed the milking of the full and half blood cows for many years; she has kept their milk and cream separate, and ascertained the quantities of milk and butter yielded by both; and has thus been able to decide with scarcely the possibility of error. Her trial of both breeds has not been confined to one or two select animals—she generally has half a dozen of each, and as her husband deals largely in this kind of stock, her cows are continually changing. She also has Devon cows, and half blood cows of the same; but her preference for the dairy is, as stated above, decidedly in favor of half blood Durhams. It is true her cows run in *good pasture*, without which no breed can be good milkers. Where the pasture is short, without doubt the North Devons are the best, because they do keep in good condition in pasture that Durhams would fail in.

But a word to those who wish to obtain deep milkers. Whoever would have a large quantity of milk, and that of good quality, must provide good pasture and good water. You might as well expect a good crop of corn from a sand hill without manure and rain, as a large quantity of milk from a cow in poor pasture with bad water. And, let us remark, good water is as essential to good milk yielding as good pasture. We had a cow last summer that yielded five gallons of rich milk a day. She ran in a tolerable pasture, but there was a stream of pure spring water running through it. We also kept salt constantly within her reach. The same cow this summer, in a much better pasture, does not yield three gallons of milk. The reason of this falling off is, that she is supplied with water from a pump, *occasionally*, when her attendants conceive she wants it—not when *she* thinks she wants it, which is the great point. She also gets salt "as it happens."

We have often heard of cows giving large quantities of milk, that "eat scarcely any thing," to which we always reply—"tell that to the marines, for old sailors wont believe you." A cow cannot make milk out of nothing; and she can only give you milk in proprtion to the quantity of good food you give her.

In giving our opinion of the best milkers, we know we render ourselves obnoxious to the criticism of those who own other breeds. There are three or four parties to this question, which may be named after the breeds of animals they prefer. They are full blood Durham Shorthorns, half blood Durham Shorthorns, North Devons, Alderneys, &c. The party to which we belong is indicated above.—*American Farmer.*

From the New-England Farmer.

STIMULATION OF SOILS.

The theory of vegetation presents a great field for discovery. What constitutes the food of plants? In what degree is nutrition derived from the soil? In what from the atmosphere? To what extent does manure operate on the soil? How on the atmosphere?

This is an important as well as intricate subject, and much may be expected from the increasing light and knowledge of the age, and from the diligent spirit of inquiry which is now in progression.

From a frequent perusal of the benefits derived from lime in its application to soil in Europe, I have been induced for more than a score of years, successively, to make use of it for agricultural purposes to the extent of more than one hundred casks annually.

One of my first experiments arose from a desire to give a top-dressing to a piece of land, which it was otherwise inconvenient to do. The soil was a heavy black loam. Having a quantity of black earth from a trench, (or top stratum,) I procured a quantity of lime. A bottom of four or five buck loads of earth was first placed; then a couple of casks of lime were spread thereon; then earth and lime again, till my materials were used or the quantity needed was had at the rate of eight or ten casks to the acre. Thus a cask being supposed to produce about five bushels of slacked lime, the cost of which, if the casks are swelled and the lime partly slacked, is eight or ten cents a bushel. This is the most moderate application in Europe, and the cost is about the same.

This mixture, after lying twelve or fourteen days, was shoveled over, and after some days, being found fine and well mixed, was spread from the cart on the ground. To my *surprise* I found the effect produced to be equal to what is usual from common compost manure!

In England, where lime is most used for agricultural purposes, it is considered that in its crude state, or uncalcined state, it is most beneficial, if pounded or made fine. This, where limestone abounds, it is well to know; but there is little of it in this neighborhood. Encouraged by this experiment, I continued to purchase and apply considerable quantities of damaged and air slacked lime* in my cultivation, particularly for a low, flat piece of land. This being intersected with small ditches, furnished the earth I was not able otherwise to procure to mix with the lime. It is not well, however, in such cases, to lower the surface by taking off more than will keep the ditches open. When the earth is tough with sward, &c. it may be made finer by being carted out and put in heaps on the ground, and spread afterwards. Indeed, this is done to great advantage in the winter. The poaching the land, or making a rough surface for the scythe, being then well avoided.

As this land cannot be advantageously ploughed, I have, in applying every third year a top-dressing, as my custom is, alternated, giving first a dressing of earth and lime, and at the expiration of three years, a coat of compost manure.

This has been done on the principle that a

* Lime long exposed to the air, such as sweepings of stores, &c. is of less value and more cheaply obtained.

more judicious mixture would be made, and a better composition of soil be had. I have been guided herein from general reasoning—not from any proof that the lime might not be repeated.

It seems, however, to be a prevailing opinion, where lime has beea most in use, that it opens the sod and makes it more porous, giving thereby a better action to other manures, which a judicious husbandry should in succession apply. In this application of lime to a grass sward, in a deep springy soil, I have been for a long time well satisfied. It was several years before I undertook the same practice on a light soil, and I did it with less expectation. But I was somewhat surprised to find it equally beneficial.

So far lime has been mentioned as a component article in top-dressing for a green-sward. Its effect will be shown on a ploughed land, and in a grain crop.

With a view of increasing fertility, I frequently have applied on the *side* of the hills of Indian corn a small handful of slacked lime. I so placed it, lest the caustic quality of the lime should prove injurious to the tender plant when it first started from the soil. This is my opinion and practice. Though I have often since seen large pieces slacked and expand on the soil without injury to the grass, which in a lively green color pierced through it. This application of lime to the hill I continued for some time, and though small in quantity or effect, I still thought it of *some* advantage. I was led, however, to a more extensive and satisfactory experiment.

I had a piece of ground of about four acres, of rather light soil, which gave promise of a very small crop of grass. Being without the means of obtaining manure, as I had a quantity of earth of the top stratum, taken up on building a wall, I forthwith procured a quantity of lime, and mixed it in the manner before mentioned. About the middle of June I had the grass mowed and the land ploughed. The lime compost was then spread and lightly harrowed in. An early sort of yellow corn, which when ripe husked itself, was then procured. And my neighbors, who knew the process, were, in the fall of the year, much surprised by the stout ears of golden grain unfolded to view!!!

I trust enough has been said to show the beneficial use of lime. Whether it acts on the atmosphere only, or as a stimulant to the soil, or actually contains, (as is strongly maintained by some,) within itself the food for plants, is well worthy of discussion.

But whether either of these causes separately or altogether conduce to the nutrition of plants, an advantageous effect of the use of lime on soil seems conclusively to follow. I have endeavored to avoid nice discriminations, and have stated my practice plainly, not from its novelty to many of your readers, but because not only a great waste is made of this article, but it is believed that at its average price in good condition, about ten cents, it may be used to good advantage. So also it is with mortar, rubbish of walls and chimneys, plaster, &c. from old buildings. These, (and it is somewhat relative to this discussion,) I have made use of as a top-dressing to low soil to very good effect.

It has been observed that if lime is a fertilizer of soil, why is it that where it abounds, and often forms an under stratum, a greater fertility does not prevail? To this it may be answered, that lime is a constituent principle, it is believed, in all soil, and may be supplied, where from experience a deficiency is found. But when it superabounds, as in most other things, excess may be injurious. In all this more experience is wished for as the only safe and profitable gaide.

Yours, &c. JOHN WELLES.

GLEANINGS AND SPILLINGS.

In Europe, what is called the cradle, is seldom used in harvesting. They look upon it as an instrument which combines haste with waste. Here its use is general, and if the field is subsequently gleaned, which is now the practice, it combines haste and neatness. The practice of gleaning with us is of modern date, but it is certainly an improvement upon the old plan because the operation is very quickly performed, and always pays well. It is but a few years since I commenced it, and the principle reason why it was delayed was because I did not see an instrument proper for the purpose. About four years ago I bought a revolving Horse Rake for which I gave twelve dollars. It was intended for the raking of hay, but the first use I made of it was to glean my wheat fields, which it did very speedily and perfectly. The wheat it gathered was threshed and sold for about $15. In the very first operation, therefore, it paid for itself. I have used it each subsequent harvest, and have always been amply repaid. It is an instrument that ought to follow the cradle, for both together unite despatch with good farming

By the term spillings I mean the grain that falls with the straw from the wagons and carts as they are severally unloaded. A careful farmer will leave as little on his barn floor as possible. Every straw could it be done, ought to be mowed away—for if it is permitted to accumulate, will interfere with the free egress into and through the barns, whilst a good deal will be destroyed by the cattle, or drawn out by the wagons or carts as they pass through it. I remember some twenty or thirty years ago, when I was a boy and at my grandfather's, who was a farmer, he came home and told the family that a neighbor had so fine a crop of wheat that he would have at least *thirty bushels* of spillings. It seemed to excite the envy of all, and to make the old gentleman's mouth water, for in that day to have thirty bushels of spillings, was an evidence of a superior crop and of superior farming. Now we would call it the effect of carelessness and a culpable want of management—and so it turned out in the instance referred to. The spillings in that and other things have taken that and many subsequent crops, with lastly the farm. There is a peculiar waste in permitting these spillings, as they are termed, to accumulate—for if you take into the account what is ate, trampled upon and dirtied by the oxen and horses—what is drawn out by the wagons and carts—what the hogs about the barn door, and then how carelessly the remainder is threshed and always imperfectly cleaned—if we say one half is lost it will be at all events within the bounds of truth.—*Columbia Sentinel.* A.

HAY.

Put about half a bushel of salt to every load of hay, spread it by hand or through a sieve. Mr. Woods, of Ingatestone, in Essex, has employed it for thirty years; his plain unvarnished statement need not be supported by any other.

"I use about a quarter of a peck at each laying, thinly spread, which I find is about four bushels to a stack of twenty loads. I am fully satisfied that double the quantity would be much better.

"In a particular wet season, a few years since, I used twelve bushels to a stack of forty loads, the whole of which was consumed by my own horses, and I never had them in a better condition. I am so fully convinced of the benefit of salt to hay, that, while it is allowed duty free I shall use it in all seasons."

The avidity with which animals consume salted hay is not so generally known as it ought; I will give, therefore, a curious fact, related to me a short time since by Mr. Lawe, of Reading.

Mr. Green, of Wargrave, in Berkshire, had in the season of 1824, a parcel of sour rushy hay, from a meadow on the banks of the Thames, which both he and his men despaired of rendering of the least value; it was, therefore, stacked by itself, and well salted: the quantity supplied was large, but Mr. Lawe did not know the exact proportion.

When the period arrived that his sheep wanted a supply of hay, he directed his shepherd to use the salted inferior hay first and to his surprise the sheep consumed it with the greatest avidity. The stack being finished, the shepherd was directed to supply them now with the best hay he could find of other stacks of fine meadow hay.

He came, however, the next morning to his master, and made the following remark; "We, sir, must have made a great mistake, and forgotten which stack we salted, for our sheep will not eat the hay which we think the best."—*Johnson's Essays.*

SOCIETY FOR DETECTING THIEVES AND TRESPASSERS.

At a general meeting of the inhabitants residing adjacent to the city of Buffalo, and in the vicinity of Cold Springs, assembled for the purpose of forming themselves into a society for the detection and punishment of Thieves and Trespassers on Orchards, Gardens, &c. a constitution was subscribed to, officers chosen, and three committees appointed, viz: a Prudential Committee of three persons; a Committee of Vigilance, consisting of 25 individuals, and a Prosecuting Committee of 5 persons, to carry into effect the objects of the Society, when the following preamble and resolutions were unanimously adopted.

Whereas the inhabitants of this neighborhood have, for several years past, suffered severely by depredations committed on their property, by men, boys, Swiss, Dutch, clerks, apprentices, and frequently by individuals having the appearance of gentlemen, who have, upon all days of the week, but more especially on the Sabbath, entered our orchards, gardens, and other grounds, and robbed us of our fruit and other property to such an extent, that we feel compelled, by a sense of duty we owe to ourselves and society, to resort to the strong arm of the law for protection, and to adopt rigorous measures to prevent such depredations in future.

Therefore, *resolved*, That as individuals and as a society, we will prosecute, to the extent of the law, all trespassers upon our grounds and plunderers of our property, and that we will sustain, under all circumstances, the several committees appointed to carry into effect the objects of this meeting.

Resolved, that we will individually, and at all times, by night and by day, obey the call of the Prudential and the Prosecuting Committees, and turn out forthwith to pursue and take thieves, or search for property plundered or stolen from any member of this society.

The Prosecuting Committee, viz: Alvin Dodge, Sylvanus Russell, William T. Miller, Benjamin Hodge, jr. and William W. Smith, will receive all complaints from members of the society, attend trials, employ counsel if necessary, and see that the laws of the state, in this respect, are rigorously executed.—Dated July 12, 1833.

WM. HODGE, HENRY KIP, A. BRYANT, } *Prudential Committee.*

BENJAMIN HODGE, JR. *Secretary.*

NEW-YORL MARKET.

Saturday, July 27.

ASHES—In Liverpool, on the 12th June, there was a slight improvement, and at Havre, on the 12th. they were held firmer. In our own market there has been a better demand, and sales of about 1000 brls. Pots at 4 10a4 12, which is a shade better. Moderate sales of Pearls at 4 70a 4 75.

FLOUR—We have rarely witnessed so much uniformity in price in this market as during the past month; there has not been during that period a shilling variation—the only change has been in the demand. During the early part of the present week the sales were very moderate; yesterday there was more doing—common western 5,65? and in some cases 5,65; choice brands 5,75, Ohio via canal 5,44a5,47. All southern flour keeps up, owing to the limited stock; sales of 500 brls. Howard st. at 6 37½; Georgetown 6a 6,25; Alexandria 6a6,12; Troy flat hoops 5,62.

Rochester Prices Current.

Wheat, per bu.	1 06	Apples,	1 00a1 50
Flour, per brl.	5 25	Lard, cwt.	8 00
Pork, mess, brl.	14 00	Cheese do	6a9 00
do prime do	10 00	Butter	12½ 00
Beef per cwt.	3a4 00	Hams do	7a8 50
Oats	34	Pot Ash, cwt.	3 50
Corn	63	Pearls,	3 75a4 00
Rye	75	Hides, cwt.	5 00
Barley	50a56	Sole Leather,	19a22 00
Hay, per ton,	8a9 00	Harness do	25 00
Grass Seed,	1 25	Upper p side, drs'd	2 25
Potatoes,	25a37½	Bundle do	3 00a3 50

HARVEST HYMN.

The following effusion was written for a recent Agricultural Exhibition at Hartford, Connecticut. To whomsoever they may belong, a certain warmth of feeling pervades them, which is one of the most apparent characteristics of Mrs. Sigourney's muse.

God of the year !—with songs of praise,
And hearts of love, we come to bless
Thy bounteous hand, for thou hast shed
Thy manna o'er our wilderness ;—
In early spring-time thou didst fling
O'er earth its robe of blossoming—
And its sweet treasures, day by day,
Rose quick'ning in thy blessed ray.

And now they whiten hill and vale,
And hang from every vine and tree,
Whose pensile branches bending low
Seem bowed in thankfulness to Thee,—
The earth with all its purple isles,
Is answering to thy genial smiles,
And gales of perfume breathe along
And lift to Thee their voiceless song.

God of the seasons ! Thou hast blest
The land with sunlight and with showers,
And plenty o'er its bosom smiles
To crown the sweet autumnal hours ;
Praise, praise to Thee ! Our hearts expand
To view these blessings of thy hand,
And on the incense-breath of love,
Go off to their bright home above.

From the "Transactions of the Essex Agricultural Society for 1832."

MILCH COWS AND HEIFERS.

The Committee of the Essex Agricultural Society on Milch Cows and Heifers offer the following Report:

This subject is interesting not only to those who make farming their business, but to every family whose situation and circumstances make the keeping of this valuable animal practicable; it is important not only because cows supply the market with milk and butter and cheese, but because they contribute so much to substantial domestic comfort and convenience.

Sportsmen and naturalists, and perhaps some others of the *unproductive class*, have supposed their favorite horse to be the most valuable of domesticated animals, but the culculating utilitarian, and the discriminating farmer, have with united voice pronounced the cow, "the noblest conquest made by man."

There is a great difference in the quantity and quality of milk given by cows of the same appearance, and treated in the same manner. Not unfrequently in the same yard, the product of one cow is worth double that of another. A good cow will more than repay her cost in the milk she will yield in six months. Suppose her to give six quarts per day, this, for six months, at three cents per quart, amounts to more than thirty dollars. It is presumed that every man who keeps a cow is desirous of having one of superior qualities, but it is more the result of good fortune than prudence, if he obtains such an one, in the ordinary way. He goes to the market, or the drover, and purchases an animal which those who have an opportunity to try, are willing to dispose of. The raiser of stock knows his best animals, and will prefer to reserve them at home. We think the farmers of our county should make the experiment of rearing their own cows; the cost may be a little enhanced, but the chances of having better stock are greatly increased. Let them raise the young of their cows which they *know* to be good milkers, and to have other good properties, and in a few years, instead of four or five quarts as now, the average yield would be eight or ten. We have heard of great success in improving stock in England, we have witnessed something of it here, and are satisfied that with proper attention, our cows will become much more valuable. In raising stock at home, there are these additional advantages, that the animal is already acclimated, there is no danger of her straying, and she is accustomed to the food and treatment. A change of situation and fodder is sometimes fatal, and frequently causes, at least, a temporary derangement of the system. This may be one reason why imported stock, excellent as some varieties of it unquestionably are, have not answered the expectations of those who had made an unsuccessful, because perhaps, a not sufficiently protracted and careful trial.

A principal cause of the general character of our cows being so low, is the quality of their winter keeping. Their natural food in their wild state is green and succulent. Their winter keeping with us is almost exclusively, dry hay. The quantity of moisture lost in curing different kinds of grasses has been ascertained by accurate experiments, and it is found that

100 lbs.	Green	red clover make	27	lbs. of	hay,
100 "	"	herds grass "	40	"	"
100 "	"	fresh meadow "	38	"	"
100 "	"	salt grass "	39	"	"
100 "	"	Eng. 2d crop "	19	"	"
100 "	"	corn stalks "	25	"	dry stalks.
600			188		

so that more than two thirds the moisture, which must be a large constituent in the secretion of milk, is lost in the process of drying. Do not such experiments, as well as common observation, demonstrate that our farmers do not provide a sufficiency of green food? We think it would be profitable to raise root crops, such as mangel wurzel, carrots, Swedish turneps, and even round turneps to feed out to cows at the season, when other succulent food is inaccessible. If a cow is suffered to become poor in the winter, it will be difficult to restore her flesh, and her product of milk, for that year, will be greatly diminished.—Keep no more stock than can be well fed both through winter and summer. It is more satisfactory and pleasant to obtain ten gallons of milk from five well conditioned, than from ten "ill favored and lean fleshed kine."

Neither very young, nor very old cows, are considered so valuable for their annual product, as those of intermediate ages. Unless of extraordinary properties, they should not be kept after they are ten or twelve years old. Such cows require better keeping, and are more liable to accidents and diseases. No kind of stock better compensates for liberal feeding. If a supply of roots has not been procured, a small quantity of meal or a few ears of Indian corn daily, will cause a perceptible improvement. A cow that is worth keeping is worthy of liberal feeding. On short commons and poor fodder, her milk qualities, and her progeny will degenerate. Give her an abundance of nutritious food, and in return, she will give you

"New milk that, all the winter, never fails,
And, all the summer, overflows the pails."
* II. Eclogue of Virgil, 22d line.

We think it unnecessary to extend our remarks, since this subject was so fully and satisfactorily discussed by the Rev. Henry Colman in his report, published in the last year's transactions of this Society, and which is in the hands of every farmer who feels an interest in such investigations. And we are doing but common justice to that distinguished scientific and practical cultivator, who has since removed to a distant part of the state, when we express a sentiment of lasting gratitude and profound obligation for his valuable services as a member of this Society, as well as for his very interesting publications on subjects connected with rural economy.

The Committee on Milch Cows and Heifers report—that eleven Milch Cows were offered for exhibition and premium, viz:

For exhibition, a very handsome cow, in fine order by Ebenezer Moseley, of Newburyport.

Moses Bartlett, of Newbury, offered a handsome five years old cow, which, on common pasture feed, has made 10 lbs. butter in one week.

Nathaniel Ladd, of Bradford, offered a cow six years old, which, from June 1st to Sept. 26th, made 90¼ lbs. butter, besides supplying three families with milk; fed on grass only. Undoubtedly a good cow, but the statement was not sufficiently explicit.

A small sized cow belonging to Rev. Mr. Miltimore, of Newbury, which from May 27th to Sept. 25th, made 87¼ lbs. butter, besides supplying a family of eight persons with milk and cream.

* "Lac mihi non æstate novum, non frigore defit."

A cow belonging to E. W. Allen, of Newburyport, which, from June 1st to Aug. 15th, in the year 1830, made a little over five pounds of butter per week, besides supplying two families with from three to four pints of milk per day—and she has yielded as much this year as in 1830.

Stephen Tilton, of Newburyport, offered a cow four years old, which is a good milker.

The Committee have awarded to Parker M. Dole, of Newburyport, for his two native cows, which, from about the 1st of May to Sept. 27th, have made 157 lbs. butter, besides about 40 gals. milk, used and sold, kept in a poor pasture, a gratuity of $2,00.

To Edward Titcomb, jun. of Newburyport, for his four years old cow, half Holderness, which on scanty keeping, has yielded from July 10th to Sept. 26th an everage of 10 quarts per day, a gratuity of $2,00.

To Timothy Noyes, of Newburyport, for his six years old cow, which in the last thirteen months has yielded 1115 gallons of milk, more than 11¼ quarts per day, (her butter qualities not mentioned,) a premium of $5,00.

To John O. Brown, of Newbury, for his seven years old cow, which, from June 6th to July 11th, gave more than 15 quarts of milk per day on ordinary pasturing, and which, besides supplying 3 quarts per day for families' use, has afforded from June 1st to Sept. 26th, 107 lbs. 7 oz. of butter, a premium of $10,00.

To Timothy Flanders of Haverhill, for his cow, nine years old, raised in Deerfield, N. H. $15,00.

On common pasture feed, (till the time when stalks became fit to cut,) besides 46¼ gallons of milk for family use, she has yielded milk from the 20th April to Sept. 22d, from which 163 lbs. 4 oz. of butter were made. She has never given more than 16 quarts per day. Mr. Flanders' statement was well authenticated and satisfactory.

The Committee award to Nathaniel Jackson, of Newburyport, for his two years old heifer, which, from June 1st to Sept. 27th, has given more than two gallons of milk of good quality per day, the 2d premium of $5,00.

To John Torry of Newbury, for his three years old heifer, which has yielded more than two gallons of milk per day, of superior quality, a gratuity of $2,00.

To Ralph H. Chandler, of Andover, for two heifers, one two and the other three years old, which have yielded a good quantity of milk and butter, a gratuity of $2,00.

Capt. Hector Coffin offered, for exhibition only, two handsome heifers of native stock; in his statement, Capt. C. remarks, "I make it a point to bring all my heifers in with their first calves after pasturing time has commenced, that so green fodder may aid in swelling out their young udders; which process followed for the two or three first years, invariably makes a good milker."

Col. Moses Newell, of West Newbury, offered for exhibition, four very handsome two years old heifers, one eighth Admiral, not in milk; they were of promising appearance. Col. N. raises his own dairy stock, and it is safe to follow the example of a farmer of so much skill and discrimination. For the Committee,

Sept. 27, 1832. DANIEL P. KING.

HINTS FOR HOUSEKEEPERS.

See that the beef and pork are always *under* brine; and that the brine is sweet and clean.

Count towels, sheets, spoons, &c. occasionally; that those who use them may not become careless.

See that the vegetables are neither sprouting nor decaying: if they are so, remove them to a dryer place, and spread them.

Examine preserves, to see that they are not contracting mold; and your pickles, to see that they are not growing soft and tatseless.

Indian meal and rye meal are in danger of fermenting in summer; particularly Indian. They should be kept in a cool place, and stirred open to the air, once in a while. A large stone, put in the middle of a barrel of meal, is a good thing to keep it cool.—*Frugal Housewife.*